

AUTRES RIVAGES

NEGOCIANTS - 2000 - RIVE GAUCHE

PROPRIETAIRES - 1982 - NAPA VALLEY



OTHELLO

Napa Valley

■ OTHELLO

Appellation	Napa Valley
Director	Julia Levitan
Technical director	Tod Mostero
Soil types	Gravelly and clay loam
Vineyard grape varieties	Cabernet Sauvignon - Cabernet Franc Petit Verdot
Viticulture	Dry-farming (no irrigation) Soil tillage (French plow) Vine growth management adapted to the climatic conditions
Harvest	Manual harvest: sunny side of the vines picked a few days before the shady side Manual and optical sorting
Winemaking	Gentle pump-overs and extraction
Aging	In French oak barrels

■ History

Dominus Estate, Yountville, California, was established in 1983 by Christian Moueix. Situated on the famed Napanook vineyard, it was, in the 1940's and 1950's, the source of fruit for some of the finest Napa Valley wines. In fact, the vineyard's history can be traced back to Napa Valley's beginnings, when in 1838 George Yount, for whom the town of Yountville was named, first planted grapevines there. Today, this historic vineyard produces three wines: Dominus, its flagship, Napanook, and Othello.

The vineyard is entirely dry-farmed, allowing the vines to draw deeply on the land's unique geology. The viticulture and winemaking are undertaken meticulously, with the objective of producing wines that are pure, balanced, and complex. Minimal intervention and restraint throughout the process of grape berry selection, fermentation and aging preserve the character of the fruit. The resulting wines convey the very personality of this historic vineyard.

Othello was born from the desire to produce a wine that could embody the greatness of Napanook Vineyard's extraordinary terroir, while being both accessible and enjoyable in its youth. Made under the supervision of the Dominus Estate winemaking team, Othello is rich, elegant, and refreshing, expressing bright aromas of red fruit and round, silky tannins.